

Title (en)
METHOD FOR CONTROLLING PRODUCT CHARACTERISTICS IN THE MANUFACTURE OF MEAT PRODUCTS

Title (de)
VERFAHREN ZUR STEUERUNG DER PRODUKTEIGENSCHAFTEN BEI DER HERSTELLUNG VON FLEISCHWAREN

Title (fr)
PROCÉDÉ PERMETTANT DE MODULER LES PROPRIÉTÉS DES PRODUITS LORS DE LA PRODUCTION DE DENRÉES À BASE DE VIANDE

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Abstract (en)
[origin: WO2010026171A1] The invention relates to a method for controlling product characteristics in the manufacture of foods belonging to the products groups of raw sausage, cooked sausage, pates, cooked meats or the like, in particular for maintaining spreadability or sliceability. According to the invention, in the manufacture of raw sausage, the usual starting materials are salted, mixed and preliminarily coarsely chopped, but not in the refrigerated state. This then results in a fermenting and souring of the mixture. Then, according to the invention, a high-pressure treatment is carried out for the purposes of protein coagulation, said treatment leading to the deactivation of microorganisms at the same time, wherein the mechanically separated meat raw materials remain separated. Then, a fine chopping and filling takes place. In the manufacture of cooked sausage, common starting materials are likewise used, but are not processed, that is, salted, mixed or preliminarily coarsely chopped in a heated state. This mixture is then subjected to a high-pressure treatment in order to predetermine, by way of the degree of protein denaturation, the later consistency of the final product using the pressure level and the treatment time, wherein the formulation mixture, which is then chopped up to the final grain size, is filled into a retail packaging and subjected to a second high-pressure treatment so that fat and jelly portions in the product are avoided and so that the spreadability is maintained over a longer time period.

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